Day Of Inspiration

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Food Forum * Great To See You Again, "BUD"

ONE WHO MAKES good sauce is way out in front in the art of cooking. A pinch of this, a dash of that can transform the most ordinary dish into a culinary triumph.

Dorothy Johnson

With the handy packaged sauce mixes, even a child can work sauce sorcery worthy of a Master Chef. Add milk or water, a whisk of the spoon and Voila! In addition, one sauce mix often can be turned into another. Also, a good sauce mix is often the magical ingredient of the more "imaginative" casseroles, dips, stews, and soups as exampled by the following suggestions for those days when you get in the door just ahead of your hungry horde.

CHILI BEEF STEW

Into 1 can beef stew, stir 1 (1-1/4 oz.) pkg. Chili Seasoning Mix and 1 tsp. vinegar. Heat and serve with 2 c. quick-cooking rice. Or stir 1 or 2 pkgs. Chili Seasoning Mix into your favorite homemade beef stew.

CAPER SAUCE

A delicious Caper Sauce to serve over fish is quickly made by adding chopped hard boiled eggs, chopped parsley and capers to A La King sauce mix prepared as directed on package.

HUNGARIAN CHICKEN PIE

It's the Sour Cream Sauce Mix that gives zing and zest to this Hungarian Chicken Pie. The taste is elaborate, but is simply made from canned chicken in gravy and corn muffin mix.

Combine 2 (15-1/4 oz.) cans chicken in gravy with 1 tbsp. paprika and 1 tbsp. dried onion flakes in a large saucepan. Place over low heat and simmer 5 minutes. Meanwhile, combine 1 (12 oz.) pkg. Corn Muffin Mix, 1 egg and 1 (12 oz.) pkg. Sour Cream Sauce Mix prepared according to package direction. Pour hot chicken mixture into a 2-quart casserole. Top with corn muffin batter. Bake in hot oven (400 F.) 20 or 25 minutes.

CURRY DIP

Make up an envelope of Curry Sauce Mix using 1/2 less liquid than directions call for. Cool, and stir in 1/2 c. Mayonnaise and 2 tbsp. finely chopped celery. Marvelous with Shrimp.

HAMBURGER BERNAISE

How to make a hamburger elegant enough for a party? Serve Hamburger Bernaise with sauce made from Hollandaise Sauce Mix.

Combine 2 pkgs. Hollandaise Sauce Mix, 1-1/2 c. milk. 1 tsp. tarragon leaves, 1/2 tsp. chervil (optional). Bring to a boil, stirring constantly. Remove from heat and stir in 2 tsp. tarragon vinegar and 2 tbsp. butter or margarine. Serve on Hamburgers.

SAUCE DIABLE

Sauce Diable is lip-smacking good as top-ping for pork, fish and chicken. To 1 (2-3/4 oz.) pkg. of Barbecue Sauce Mix made according to directions, add 1 tsp. Worcestershire sauce, 1 tsp. dry mustard, 1 tsp. anchovy paste, and 1/4 tsp. dried shallots or 1 tsp. instant onions. Stir and heat 2 minutes.

SAUCE PROVENCALE

Lift that Pot Roast or inexpensive Chuck Roast into the gourmet stratum with Savory Sauce Provencale made with Brown Gravy Mix. Make up one pkg. brown gravy mix and add 1/2 cup canned tomatoes, 1/2 tsp. salt, 1/4 tsp. thyme, 1 bay leaf, 1 garlic clove crushed, and 4 cracked peppercorns. Bring to a boil. Reduce heat and simmer uncovered 10 minutes. Strain and serve with Roast.

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OLD FRIENDS got together when David Holt of Los Angeles, left, met with August A. Busch, Jr., president and chairman of the board of Budweiser, Michelob and Busch beers, and Busch, met at the brewing firm's national sales convention held in Los Angeles recently. The gathering was comprised of the "Anheuser-Busch family" of wholesalers and staff personnel. At the meeting Mr. Busch announced Anheuser-Busch had sold more beer than any other single brewing company in the nation in 1966--13,600,000 barrels.



